

SCHRAMSBERG

# RECIPE

## SCALLOPS WITH FENNEL AND CORN CREAM SAUCE

*Recipe by Davies Vineyards,  
Hospitality Manager, Rimple Nayyar*

PAIR WITH:

MIRABELLE BRUT

### INGREDIENTS

2 medium shallots, diced  
2 cloves garlic, minced  
1 medium sized fennel bulb,  
halved and thinly sliced  
1 ear yellow corn, shucked  
¼ cup diced pancetta  
½ cup heavy cream  
1 cup dry white wine  
½ lemon juice  
8 fresh diver scallops (u10)\*  
Extra Virgin Olive Oil  
Salt to taste

\*Scallops come in different sizes.  
For this recipe U10s are used,  
which means that there are fewer  
than 10 scallops per pound.



### PREPERATION

- Take the scallops and toss them with some coarse salt, cracked black pepper and olive oil and set aside.
- Turn the oven to 350 degrees.
- On medium high, sauté the pancetta until it is crisp.
- Add the shallots and sauté until the shallots are translucent.
- Add the sliced fennel and sauté for about 4 to 5 minutes until the fennel starts to soften and caramelize a bit.
- Add the corn and garlic and cook for another 2 to 3 minutes.
- Add ¾ cup of white wine and let it cook down for a few minutes.
- Add the heavy cream, bring to a boil, and turn down the heat to low and let it simmer.
- At this point, heat a cast iron skillet on medium high for about 2 to 3 minutes.
- Sear the scallops on each side for about 2 minutes using tongs, until they are caramelized.
- Finish the scallops in the same pan in the oven at 350 degrees for about 3 - 4 minutes.
- While the scallops are in the oven, add the other ¼ cup of wine and the juice of half lemon to sauce and bring to a quick simmer.
- Add salt to taste.
- Turn the heat off. If the sauce is too thick add a bit of water. If it is too thin, continue cooking it down.
- Spoon the fennel/corn sauce on a plate. Top off with seared scallops.

#### **Note:**

Since scallops cook very fast, make sure you make the sauce first.